



Appetizers

Mussels

sambuca cream sauce, onions, peppers, garlic, shaved parmesan, and toasted focaccia \$16.95

Baked Artichoke Dip

artichoke hearts, creamy parmesan sauce and toasted pita chips \$11.95

Lobster Crab Cake

spicy corn remoulade \$12.95

Specialties

all sandwiches are served with our house made potato chips. substitute fries, fresh fruit or side salad for an additional \$1.99

The Coldwater Burger*

8 oz CAB burger, grilled to your specification with pimento cheese, bourbon bacon jam, house made bread and butter pickles, and shredded lettuce on a toasted kaiser roll \$15.95

Chicken Pecan Sandwich

a generous amount of deliciously seasoned chunk chicken, celery, red onion and toasted pecans tossed in mayo and served with green leaf lettuce on a house made croissant \$12.95

Charleston Crab Cake Sandwich

a large pan seared lobster and crab cake served with green leaf lettuce and spicy corn remoulade between a toasted kaiser roll \$17.95

Chicken Katsu Sandwich

pickle brined boneless chicken, breaded in panko and fried served on sesame focaccia bread with house made kimchi, shredded lettuce, and sriracha aioli \$14.95

Ahi Tuna*

7 oz filet seared rare, served atop chilled angel hair pasta tossed in a cucumber wasabi dressing with red peppers, carrots, cucumbers and cilantro garnished with sriracha and toasted sesame seeds \$19.95

- GLUTEN FREE- items so marked are Gluten-Free. However, we are not a gluten free restaurant and can not ensure that cross contamination will never occur.

"Each Dish is carefully composed, requests for substitutions are at the discretion of our Chef."

Specialty Beverages

Mint Iced Tea \$2.95 | Crimson Cup Coffee \$2.95 | Kombucha \$3.95

Nashville Fruit Tea \$4.29 | Warped Wing Craft Root Beer \$2.95 | Centr Sparkling CBD Drink \$5.95

20% gratuity will be added to parties of 8 or more

Owner: Nick Hoover

Executive Chef: Katy Evans

*Items so marked can be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Soup

Soup of the Day \$7.95

- GLUTEN FREE- **Summer Squash Bisque**
crème fraiche, aleppo chile flakes, micro parsley \$8.95

Quiche of the Day

a generous wedge of our house made quiche made with local swiss and fresh eggs, accompanied by fresh fruit and fresh baked bread \$11.95

Salads

- VEGAN- Taco Salad

shredded iceberg, tomatoes, red onion, avocado, spiced tempeh sweet potato "meat", house made vegan queso fresco, cilantro lime vinaigrette topped with fried tortilla strips and cilantro \$14.95

- GLUTEN FREE- Chicken Pecan

a generous amount of deliciously seasoned chunk chicken, celery, red onion, and toasted pecans tossed in mayo served atop a bed of spring greens with cucumbers and grape tomatoes \$12.95

Lobster and Crab Cake

a large pan seared lobster and crab cake atop a bed of baby spinach, red onion, sundried tomatoes, and shaved parmesan cheese lightly tossed in our champagne vinaigrette and served with our spicy corn remoulade \$17.95

- GLUTEN FREE- Grilled Salmon*

a center cut Scottish salmon fillet grilled to your specification atop a bed of spring greens, toasted pecans, and dried cranberries lightly tossed in our champagne vinaigrette and topped with feta cheese \$17.95

Asian Crispy Chicken

crispy chicken tossed in our sweet and spicy chili sauce served atop a bed of spring greens, fresh bell peppers and clementines lightly tossed in our soy vinaigrette and garnished with fried wontons, cilantro, and peanuts \$14.95